Breville®

# JUICE FOUNTAIN® CLASSIC
# QUICK START GUIDE



## ASSEMBLY

**Step 1**

Place Filter Bowl Surround on top of Motor Base.

**Step 2**

Align arrows on Filter Basket with arrows on Motor Drive Coupling and push down until it clicks.

**Step 3**

Lower Juicer Cover, positioning the rim within the Filter Bowl Surround.

**Step 4**

Raise Safety Locking Arm and lock into the 2 grooves on either side of the Juicer Cover.

**Step 5**

Align groove in Food Pusher with small protrusion on the inside top of Feed Chute.

**Step 6**

Place Pulp Container into position by tilting slightly.

**TIP:** To minimize clean up, line Pulp Container with a plastic bag.

**Step 7**

Place Juice Jug under the spout.

**TIP:** The Juice Jug lid must be removed while juicing. Replace lid after juicing to store juice in the fridge.

**TIP:** The Juice Jug is fitted with a removable, slide-in Froth Separator. To remove froth, ensure the Froth Separator is inserted. To retain froth, remove the Separator before juicing.

## OPERATION

**Step 1**

Wash fruits or vegetables.

**TIP:** Most fruits and vegetables such as apples, carrots and cucumbers can be juiced whole without pre-cutting.

**Step 2**

Ensure the Juicer is correctly assembled and the Juice Jug is under the spout.

**Step 3**

Plug power cord into the wall outlet.

**Step 4**

Turn the 'ON/OFF' switch to 'ON'.

**Step 5**

Ensure the motor is running and using the Food Pusher, gently guide food down the Feed Chute.

**IMPORTANT:** Do not load the Feed Chute with food until the motor is running.

**TIP:** To extract the maximum amount of juice, push Food Pusher down slowly.

**Step 6**

Juice will flow into the Juice Jug and the separated pulp will accumulate in the Pulp Container.

**TIP:** To remove froth, ensure the Froth Separator is inserted into the Juice Jug before juicing. To retain froth, remove the Separator before juicing.

**Step 7**

For easy clean up, immediately after each use rinse removable parts under running water then allow to air dry.

## CLEANING

Ensure the Juicer is unplugged from the wall outlet before cleaning.

Refer to the Instruction Book for detailed instructions and cleaning tips.

**IMPORTANT**

- Always ensure the Filter Basket is immediately and thoroughly cleaned using the supplied nylon brush. If pulp is left to dry it may clog the fine pores of the filter mesh, thereby lessening the effectiveness of the Juicer.
- Alternatively, immediately wash the Filter Basket, Juice Cover, Filter Bowl Surround, Pulp Container and Juice Jug in the dishwasher (top shelf only). Do not wash the Food Pusher or Froth Separator in the dishwasher.

## JUICING TIPS

**PEEL HARD OR INEDIBLE SKINS**

Fruits with hard or inedible skins such as citrus fruit, melons and kiwi fruit should be peeled before juicing.

**REMOVE PITS AND STONES**

Fruits with pits, hard seeds or stones such as nectarines, peaches and cherries must be pitted or deseeded before juicing.

**BUNDLE LEAVES AND HERBS**

When juicing herbs, sprouts or leafy green vegetables, either wrap them together to form a bundle or juice them in the middle of a combination of ingredients to obtain the best extraction.

**NOTE:** If juicing herbs or leafy green vegetables on their own, the juice yield will be low due to the nature of centrifugal juicing. It is advised to juice them with a combination of other fruit and vegetables.

**A DASH OF LEMON STOPS BROWNING**

A small amount of lemon juice can be added to apple juice to minimize browning.

**ALTERNATE HARD AND SOFT FRUITS**

When juicing different ingredients of varying textures, alternate ingredients, juicing softer ingredients first then harder ones. This assists in extracting the maximum amount of juice by clearing the Filter Basket between ingredients.

**DON'T WASTE THE PULP**

The remaining pulp left after juicing is mostly fiber and cellulose which contains vital nutrients. Use in the garden for compost or refer to the recipes contained in the Instruction Book.

Refer to the Instruction Book provided for more juicing tips and recipe inspirations.